



AZIENDA SANTA BARBARA

Country: Italy
Region: Marche
Appellation(s): Verdicchio dei Castelli di Jesi
Producer: Santa Barbara
Founded: 1984
Annual Production: 12,500 cases
Farming: Sustainable



As with every region in Italy, the Marche is a world all unto itself. On Italy's less traveled Adriatic coast, in between Emilia-Romagna and Abruzzo, the Marche is relatively sparsely populated, and largely composed of gently rolling hills, green with agriculture, that end along steep limestone bluffs on the coast. This is the home of the Verdicchio grape, whose name comes from the root *verde*, describing both the greenish hue of the grapes and the resulting wine. The Castelli di Jesi DOC is one of the largest of the zones in which Verdicchio is grown, and surrounds the town of Jesi and its ancient fortifications.

Verdicchio, also known as Trebbiano di Soave, has been cultivated in the Marche for many centuries. It is capable of making vibrantly fresh and crisp white wines that are a wonderful accompaniment to seafood. The Riserva bottlings can age gracefully. From Azienda Santa Barbara we have a wine in the former camp. During a recent tasting trip in the Marche, this stainless steel tank vinified Verdicchio was one of the stars among many, many wines tasted. The perfume is entrancing—at once fresh and rounded, and typical of the grape. There is absolutely no pretension. Pure Verdicchio, vinified and aged with no makeup, with a bit of prickly CO₂ left in the bottle to keep it sprightly. Owner Stefano Antonucci has a three-decade track record of creating benchmark wines from the Marche and we are excited to bring our clients this Verdicchio as our first import from this little-known region of Italy.

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Verdicchio dei Castelli di Jesi	Verdicchio	30 years	Sandy tuffo	25 ha

VITICULTURE / VINIFICATION

- Hand harvested
- Grapes are sorted in the vines during harvest
- Alcoholic fermentation lasts 3 weeks in stainless steel tanks
- No malolactic fermentation
- Wine ages in stainless steel for 3 months
- Wine ages 2 months in bottle before release